

A WHOLE FOOD, PLANT-BASED PLATE

Eating a whole food, plant-based diet early in life will help your child develop healthy habits that can help them lead a lifetime of health. The American College of Lifestyle Medicine (ACLM) recommends that you serve up a minimally processed eating plan that is predominantly fruits, vegetables, whole grains, legumes, nuts and seeds.



Include a wide array of fiber-filled, nutrient-dense, antioxidant-rich whole plant foods at every meal. Use herbs and spices as flavor enhancers.

• Focus on whole fruits and vegetables and eat a rainbow of color.

Vegetables: Dark leafy greens (spinach, kale, arugula, etc.), broccoli, squash, zucchini, carrots, tomatoes, beets, peppers, mushrooms, onions, celery, cauliflower, cucumbers, white & sweet potatoes, green peas, cabbage, whole plant fats (avocados, olives), and more.

Fruits: Apples, bananas, grapes, citrus fruit, berries, peaches, pears, pineapple, kiwi, plums, watermelon, mangoes, just to name a few.

Drink water for hydration.

Choose whole grains.

Amaranth, barley, brown rice, buckwheat, bulgur, millet, popcorn, rye, quinoa, whole oats, whole grain bread/tortillas/cereals/flours to name a few.

• Eat legumes, nuts and seeds.

Legumes: Peas and beans, including kidney beans, pinto beans, white beans, black beans, lima beans, black-eyed peas, garbanzo beans (chickpeas), split peas and lentils, edamame, tofu and tempeh.

Nuts and seeds: Almonds, pistachios, walnuts, cashews, pecans, peanuts, nut butters, pumpkin, sunflower, chia, flax and hemp seeds.















Kid-Friendly Tips to Move Towards a Whole Food, Plant-Based Eating Plan

Take your family's journey to a healthy lifestyle step-by-step.

- · Identify plant-based foods your family already enjoys like apple slices or bean burritos, and serve them more often.
- Gradually introduce your family to new foods by pairing them with familiar favorites.

Make the healthy choice the easy choice.

- · Keep fresh produce in a bowl on the counter and at eye-level in the fridge so it is the first thing you and your kids reach for when wanting a snack.
- Stock your pantry with staple ingredients that can be assembled into a quick meal.

Get your children involved.

- · Allow children to pick a new fruit or vegetable to try each week.
- · Start a tomato plant on the porch and have children water and take care of it.
- Assign age-appropriate kitchen tasks to everyone in the family.

Have fun!

- · Share the plate illustration with kids, and help them assemble their plate to match.
- Come up with fun, creative names for foods, like "power peas," "dinosaur tree broccoli," "x-ray vision carrots."

Lead by example.

- All eyes are on you! If children see you trying and eating certain foods, they will be more likely to try them too.
- Turn off screens and put away electronic devices during meals to make it a calmer environment and a time to reconnect about the days activities.

Work with a registered dietitian nutritionist or your regular health care provider to understand how to adopt a plant-predominant dietary lifestyle--one that's optimal for growing bodies that sets the course for a health-filled lifetime.





